



K
BY
SHABU
NATARAJAN

PRE-THEATRE MENU

Pre-Theatre Menu

17.99 per person

Monday - Friday : 15:00 - 18:00

Saturday & Sunday : 12:00 - 17:00

Starters

Sabzi Bhajji

Elegant vegetable fritters with crispy perfection and aromatic spices for a sensory journey of exquisite flavours and textures.

Kozhi Porichathu

Succulent chicken with fiery spices—a tantalizing dance of sizzle and anticipation, with zesty lime enhancing its crunchy perfection.

Hummus aur Paratha

Creamy hummus paired with warm, flaky paratha—a harmony of Middle Eastern and Indian flavours.

Sabzi ki Samosa

Crispy golden pastry filled with a tantalizing blend of spiced vegetables—a symphony of textures and flavours in every bite.

Main Courses

Pahadi Mirchi Gosht

Tender lamb dances alongside generous chunks of peppers and onions. A harmonious blend of flavours delighting the palate with each bite.

Murgh Makhni

Tender chicken in a spiced yogurt marinade, cooked in a rich sauce of tomatoes, cashews, and cream – the original butter chicken!

Achhari Panaar

A fiery rendition where paneer is boldly cooked in the intense spices of Achar masala, delivering an exhilarating and scorching heat that's sure to awaken the taste buds.

Dal Bukhara

This culinary gem boasts creamy black gram lentils, tomatoes, and cream, complemented by delightful dried apricots.

Seyal Gosht

Tender lamb lovingly simmered in coconut milk, and complemented by the freshness of spinach. A tantalizing fusion of flavours.

Nadan Kozhi

Tender chicken on the bone, simmered in fragrant spices and coconut milk—a true taste of South India's rich culinary heritage.

Miloni Sabzi

A delightful ensemble of unique Indian vegetables, cooked together in a harmonious medley of spices, creating a dish that's both diverse and delectable.

served with

Saadam

Steamed Basmati rice

Kalonji Naan

Soft and fluffy Indian flatbread are sprinkled with Nigella seeds.

Jeera Chawal

A fragrant Basmati rice cooked with cumin.

Lahsun ki Naan

Soft, aromatic bread infused with the robust allure of garlic, the freshness of parsley.

Please inform us of any allergies or dietary requirements prior to placing your order. Your well-being is our top priority, and we are committed to ensuring a safe and enjoyable dining experience for all our guests.